



## New Year's Eve 2018

### Starters

- Haggis, 'neeps' and 'tatties' bon-bon with a whisky sauce
- Scallops, apple and parsnip purée, pancetta crumb *(gf)*
- Hazelnut and wild mushroom tart with braised shallots *(ve)*
- Duck rilette, melba toast and apricot chutney *(gf/a)*
- Kiln roast smoked salmon and spinach roulade *(gf)*

### Main Courses

- Duo of lamb: rack and hotpot, garlic rosemary dauphinoise potato, seasonal vegetables with red wine jus *(gf)*
- Surf and turf: 8oz ribeye, chargrilled langoustines, rosemary and parmesan fries with salad (£2.50 supplement) *(gf)*
- Mushroom and pearl barley wellington, chantenay carrots, pickled red cabbage, port jus *(v)*
- Cauliflower steak, coconut curry, tempura chickpeas, lime and coriander pearls *(ve)*
- Pan roast brill fillet, sweet potato cake, seafood bisque, crispy noodles *(gf)*

### Desserts

- Cranachan, whiskey and blood orange gel, brandy snap *(gf)*
- Mirror glazed chocolate and hazelnut marquise *(gf)*
- Sea buckthorn curd tart, Italian meringue and honeycomb
- Passionfruit and prosecco delice, sweet basil gel, smashed raspberries
- Pistachio rolled vanilla panna cotta, dehydrated strawberries, Turkish delight *(gf) (n)*

### **Coffee and petit fours**

**£49.95 per person with a glass of bubbles on arrival or  
£185.00 per couple including overnight stay with breakfast**

The Black Swan Inn, 25 Norwich Road, Horsham St Faith, Norwich NR10 3HJ  
01603 897787

*(v/a) vegetarian (available) (gf/a) gluten free (available) (ve/a) vegan (available) (n) nuts*

*We use a large number of ingredients in our kitchen so please do inform us of any food allergies or dietary requirements so that we may advise you accordingly  
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